

AMENDMENTS TO THE SPECIFICATION AND CLAIMS:

In the specification, replace the third paragraph
(Cake and ...) of page 2 with:

CJR

Cake and Candy bars such as: BABY RUTH (TM), a solid cylindrical bar of continuous aggregate ingredients coated with a layer of chocolate; MOUNDS (TM), disconnected coated segments of a cored rectangular bar; and CADBURY CHOCOLATE (TM), a rectangular bar divided into a grid of frangibly-connected portions; OLEO (TM) cookies, a sandwich of wafers and creamy center; and

In the specification page 8, replace the second paragraph
(This example...) with:

C2
N.M.
orig 50
This example is designed to approximate a meal-equivalent in a rectangular food bar format: 1 1/2 inches wide, 3/4 inch high, and 5 inches long; 3 ounces; and 500 total calories in a 55-15-30 (%cal) distribution. The (vegetarian) ingredients are:

MARKED UP REPLACEMENT PARAGRAPHS:

In the specification, the marked up replaced third paragraph of page 2 is:

Cake and Candy bars such as: [BABE] BABY RUTH (TM), a solid cyclindrical bar of continuous aggregate ingredients coated with a layer of chocolate; MOUNDS (TM), disconnected coated segments of a cored rectangular bar; and CADBURY CHOCOLATE (TM), a rectangular bar divided into a grid of frangibly-connected portions; OLEO (TM) cookies, a sandwich of wafers and creamy center; and

In the specification page 8, the marked up second paragraph replaced is:

This example is designed to approximate a meal-equivalent in a rectangular food bar format: 1 1/2 inches wide, 3/4 inch high, and 5 inches long; 3 ounces; and 500 total calories in a [50] 55-15-30 (%cal) distribution. The (vegetarian) ingredients are:

AMENDMENT TO THE SPECIFICATION:

Add the following numbered paragraphs to the numbered list
of patents on page ~~4~~, after paragraph [9]:

[10] Patent No. 2,168,360, Musher, A., issued August 8,
1939, teaches a composition of solid food materials using
fat as a carrier, with different types of products in block
form in a single container.

[11] Patent No. 1,174,826, Chapman, M.S., issued March 7,
1916, teaches a pie of plural non-communicating sections
which may contain different ingredients, with separable
portions conveniently eaten.

C3

[12] Patent No. 1,855,145, Jones, W.B., issued April 19,
1932, teaches an edible cake or candy bar with alternating
wedge sections of ingredients to vary the proportions as the
bar is eaten, thus improving taste saturation and
psychological effects of anticipation.

[13] Patent No. 3,882,253, Schafer, et al, issued May 6,
1975, teaches a compacted and dehydrated food bar easily
bitten and chewed, using 10% potato particles and 90%
non-potato food bar forming ingredients.
